

Foodnity Recipes

Homemade Huckleberry Jam Recipe

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups fresh huckleberries (about 2 pounds), washed and stemmed
- [ ] 2 cups granulated sugar
- [ ] 2 tbsp fresh lemon juice
- [ ] 1/4 tsp salt
- [ ] 1 tsp vanilla extract (optional)

Optional Add-Ons

- [ ] 1 tsp commercial pectin (if a firmer set is desired)
- [ ] A pinch of cinnamon for warmth

Instructions

1. Place the huckleberries in a large, heavy-bottomed pot; stir in the sugar and let them sit for 10 minutes so the berries release their juices.
2. Turn the heat to medium-low and bring the mixture to a gentle simmer, stirring occasionally. Watch as the berries soften and the liquid becomes a deep purple-red glaze.
3. Add the lemon juice and pinch of salt; this brightens the flavor and helps the jam set. If using pectin, stir it in now.
4. Continue to simmer for about 20-25 minutes, skimming any foam that rises. The jam should thicken enough to coat the back of a spoon.
5. Remove from heat, stir in vanilla if desired, then let the jam cool for a few minutes.
6. Transfer the hot jam into sterilized jars, leaving 1/4-inch headspace. Seal and let cool to room temperature before storing.

Nutrition per serving

120 kcal	1 g	30 g	0 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the jam seems too runny, continue cooking a few minutes longer; it will thicken as it cools.
- For a smoother jam, press the berries through a sieve before cooking, but I love the small berry skins left in for texture.